

He sings for his meals

Color Photography
by Hewitt & Keene



Top right — Ray Heatherton whose voice is his fortune. Above and left — He enjoys cake and bananas which are used here in a tempting gingerbread-banana shortcake

Best of all vegetables, is spinach. It may seem strange, but I really enjoy spinach and I think most other men do, too.

"If you're including salad in this menu and if I may have my choice, let it be the plain, garden variety of salad. And for dessert, what about some cake, or tapioca pudding, or chocolate mousse? Any

of them is extremely good."

There are two lobster specialties that Ray likes to find in front of him. The first is that incomparable dish known as lobster à la thermidor. The other is lobster stew. "Boston," says Ray, "is the only place to go for that. They make it better up there than anywhere else in the world." But we can guarantee our readers a lobster-stew recipe that will more than pass muster.

On the whole Ray's tastes are simple and he remains loyal to the preferences of his mother and sister with whom he lives. It was his mother who gave Ray his first lessons in singing, for she herself was a musician. Then he sang as soloist with the famous Paulist choir, toured the country and went abroad with them. His father died and it was necessary for Ray to earn money — and earn it fast. The telephone job came first and then the chance at radio stardom.

give it to me at least once a week on the days when I get home for meals."

That is where Ray likes best of all to eat. He enjoys the family specialties. One of these is pot roast, lavish with carrots and other vegetables, and rich with brown gravy. Roast beef with Yorkshire pudding is also frequent on the family table; while sausages are synonymous with breakfast.

In Ray's category of good things, soup is not to be omitted. "Do you know love-apple soup?" he asks. "It is really tomato soup made according to an old Long Island recipe. You'll like it. And as for onion soup — well, a man doesn't have to have an apology for liking that. I can't imagine a better dinner than one which begins with onion soup, moves on to a juicy steak and baked potatoes. As for other vegetables in this meal, choose what you like — turnips or peas, for instance — and canned ones are perfectly satisfactory.

RAY HEATHERTON might have earned his daily bread as an official of the telephone company, and sung for a hobby. "But," he says, "I met Jimmy Melton who got me an audition with one of the great broadcasting companies and the next day I had a spot on the air. So I left the telephone company on a gamble."

That was a lucky gamble — for since then Ray has been starred and featured on many important and popular radio programs. Enthusiastic listeners have formed fan clubs in more than thirty cities, and the fan mail is extremely heavy. Consequently, Ray's bread is very well buttered these days.

"The trouble is," Ray remonstrates, "that I often don't have time to eat. I just dash into a corner drugstore and get a piece of pie or cake and a cup of tea."

Cake is an old-time favorite of his. "My mother was a very good cook and she made very superior chocolate cake — and scones, too," Ray says. "And I still love cakes with marshmallow frosting. It used to be a childish ambition of mine to have a whole jar of marshmallow whip for myself."

Strawberry shortcake is another dessert Ray relishes, and "anything made with bananas." There is, for example, that tempting combination, gingerbread-banana shortcake, illustrated on this page.

"Don't forget plain, ordinary American apple pie," Ray adds. "And plum pudding is just as good on any winter day as at Christmas. And for me personally, you can serve tapioca pudding as often as you like. They

Ray Heatherton, whose voice has made him one of radio's most popular national stars, names some dishes that we enjoy
broadcasting
by **GRACE TURNER**

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Gingerbread-Banana Shortcake

Distinctly a man's favorite, this shortcake-recipe belongs on your active list.

½ cup shortening
½ cup sugar
1 egg, well beaten
1 cup molasses
2½ cups sifted flour
½ teaspoon baking powder
1 teaspoon baking soda
¼ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon ginger
1 teaspoon cinnamon
1 cup boiling water
1 cup whipping cream
4 bananas

Cream shortening until soft. Blend in sugar. Beat in egg. Add molasses. Mix and sift dry ingredients and add to first mixture alternately with hot water. Turn into 2 greased (9-inch) layer pans. Bake in a moderate oven (350° F.) for 35 to 40 minutes. Cool layers. Whip cream until it begins to thicken. Spread half of it over 1 layer, cover with slices bananas and top with second layer. Spread this with remaining cream and top with remaining bananas, sliced. Approximate yield: 6 portions.